Easy chicken Marsala recipe

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Who doesn’t love an easy and delicious chicken recipe?

This easy chicken marsala recipe is not only easy and delicious but this Italian classic can be on your table in less than thirty minutes!!!

Chicken Marsala is an Italian classic with juicy pan seared chicken breast in a savory sweet Marsala wine sauce.

You can make this restaurant quality chicken dinner in your own kitchen in a short amount of time with just a few ingredients.

What’s not too love?

Here are three tips for success when making this easy chicken Marsala recipe

1. Use thinly sliced chicken breast for quick and even cooking. Pound them to an even thickness to ensure they cook uniformly.
2. Before simmering in the marsala sauce, make sure to brown chicken in a hot pan. this adds flavor and texture to the dish. Pat the chicken dry with paper towels before seasoning and browning to ensure a crispy exterior.
3. Marsala wine is the star in this sauce, so use a good quality one. Balance the sweet richness of the wine with savory ingredients like garlic, shallots and chicken

stock.

Ingredients

- 2 lbs. skinless boneless chicken breast
- Salt and pepper to taste
- 1 cup flour
- 2 Tablespoon olive oil
- 4 Tablespoon butter
- 2 Tablespoon minced garlic
- 2 Tablespoon minced shallots
- 8 oz. cremini mushrooms
- 2 cups marsala wine
- 1 cup chicken stock
- 2 tablespoon chopped Italian parsley

Instructions

1. start by splitting the chicken breast in half. Then in between two sheets of waxed paper pound thin
2. salt and pepper the chicken then coat in the flour shaking off excess.
3. Over medium high heat in the two tablespoons of olive oil saute the chicken until golden brown on both sides. About 5 minutes per side. Remove and set aside.
4. In the same pan two tablespoons of butter. Add the garlic and shallots until soft and fragrant.
5. Add the mushrooms until golden brown.
6. Deglaze the pan with one cup of the marsala wine scrapping up all the bits at the bottom of the pan. Wait until absorbed before adding the remaining marsala wine and chicken stock. Simmer until sauce thickens about 10 minutes.
7. Return the chicken to the pan and simmer jut to heat through.
8. Top with the chopped Italian parsley and enjoy!!!!